VALENTINE'S DAY FUNFETTI CAKE

An easy Valentine's Day cake made with Funfetti cake layers, pink vanilla buttercream, sprinkles, and frosted strawberries! A perfect sweet treat for your Valentine.

INGREDIENTS

- 1 box Funfetti Cake mix
- The ingredients listed on the cake mix box + 1 extra tbsp oil and 1 extra egg
- 1 box vanilla pudding mix
- 2 sticks butter, softened
- 4 cups powdered sugar
- 2-3 tbsp heavy cream
- 1 tsp vanilla
- pink food coloring
- 6-8 strawberries
- Funfetti frosting
- Pink cake drip

DIRECTIONS

1. Prepare the Funfetti cake mix as directed on the box PLUS add in the pudding mix, 1 extra tbsp of oil and 1 extra egg.
2. Pour the cake mix into 2- 8" round pans sprayed with baking spray.
3. Bake as directed on the box and let cool completely. Ideally, cover them in plastic wrap and place them in the fridge for an hour.
4. In a mixing bowl, beat the butter until smooth. Add in half of the powdered sugar and mix. Add in the heavy cream, vanilla, and the rest of the sugar. Mix until smooth.
5. Scoop 1/4 of the frosting into a separate bowl for the swirls on the top of the cake. Tint the remaining frosting with pink food coloring.
6. Place on cake layer on a cake board or plate.
7. Spread a thin layer of frosting onto the cake and then top it with the second layer. Using an offset spatula, spread the frosting onto the entire cake. It's okay if it's not perfect or if crumbs get into it. Make it as smooth as possible. Set it in the fridge for at least 30 minutes.
8. Add the next layer of frosting onto the cake. Smooth the frosting with a small cake scraper.
9. Place in the fridge for 5-10 minutes.

VALENTINE'S DAY FUNFETTI CAKE

An easy Valentine's Day cake made with Funfetti cake layers, pink vanilla buttercream, sprinkles, and frosted strawberries! A perfect sweet treat for your Valentine.

INGREDIENTS

DIRECTIONS

10. Heat the cake drip as directed on the bottle.
11. Pour the cake drip along the border of the cake letting it drip onto the sides. Add more cake drip to the top of the cake, covering it completely.
12. While the cake drip is wet, top it with sprinkles. Place it in the fridge to set.
13. Meanwhile, core the center out of 6-8 strawberries. Fill the center with Funfetti frosting and top with the sprinkles that come with the mix.
14. Remove the cake from the fridge. Top it with the strawberries, leaving room for the swirls.
15. Using a 1M tip, take the remaining white frosting and pipe swirls in between each strawberry. Let the cake come to room temp and serve!